

SAMPLE

SUNDAY MENU

3 COURSES £33

2 COURSES £27

1 COURSE £21

Mimosa **£10**

Artisan bread, salted butter

STARTERS

Potato & wild garlic velouté, sourdough croutons

Foie gras and chicken liver parfait, rhubarb compote, toasted sourdough

Salad of radicchio and baby gem, mozzarella and blood orange, toasted pine nuts, blood orange vinaigrette

Korean fried chicken, gochujang sauce

Potato and wild mushroom croquettes, garlic mayonnaise, Manchego

Salt and chilli squid, Shu dressings (£2.5 surcharge)

MAINS

Roast sirloin of beef, Yorkshire pudding, horseradish cream

Roast cod, smoked butter sauce, romanesco, crushed potatoes

Corn-fed chicken breast, roasted red pepper & hazelnut, local asparagus

Roast cauliflower, curry sauce, golden raisins and apple

Roast Mourne lamb, garlic and rosemary, balsamic

Roast halibut, broccoli puree, fennel emulsion and crushed potatoes (£4 surcharge)

All served with roast potatoes, and seasonal vegetables
Service is not included, however a discretionary 10% will be added to parties of five or more

Please inform your server if you suffer from any food allergies

DESSERTS

Chocolate fondant, blood orange, almond parline

Clandeboye yoghurt panna cotta, passion fruit, pineapple and mint

Spiced apple mille feuille, crème Chantilly, ice cream

Coffee crème brûlée, orange and almond biscotti

Rhubarb crumble, vanilla custard

Vanilla ice cream, crushed honeycomb

Selection of European and Irish farmhouse cheese, chutney, artisan crackers
(£2.5 surcharge)

DESSERT WINE

La Fleur d'Or Sauternes AC 2012
Gls £6.5 ½ Btl £33

Black Elysium Muscat 2011
Gls £6.5 ½ Btl £26

Brumont Chateau Bouscassé 'Les Larmes Célestes' Pacherenc du Vic-Bilh AC
Gls £7 ½ Btl £35

Chateau d'Orignac Pineau de Charentes
Gls £7.5

Liquor coffee £9

Irish Coffee

Brown sugar syrup, whiskey, coffee, cream

Calypso Coffee

Tia Maria, coffee, cream

Coffee Royale

Hennessy, coffee, cream

Russian Coffee

Vodka, coffee, cream